

TECHNICAL PRODUCT SHEET FOR PROFESSIONALS

COINTREAU® 60% volume

SENDER: Muriel GUELY / C.Q. UPDATING: 01/07/2019 PAGE: 1/3

Sheet created on: 01/02/2018

1. LEGAL DEFINITION

Orange peels alcoholate (natural flavour for foodstuffs), in conformity with EC Council Regula-

tion 1334/2008 and its amendments.

2. LABELLING Natural flavour (COINTREAU®) Or Orange natural flavour (COINTREAU®)

List of ingredients: alcohol, water, orange peels extracts.

3. INGREDIENTS

In accordance with the EC Council n° 110/2008 and its amendments

Nature	Quantity (in % weight/weight)
Alcohol from agricultural origin (96,5% vol.)	41,9
Purified Water	38,8
Sweet and bitter orange peels extracts (80% vol.)	19,3

4. ELABORATION PROCESS

- Production of an orange alcoholate by distillation of sweet and bitter orange peels with water and neutral ethyl alcohol from agricultural origin.
- · Addition of purified water to this alcoholate and mixing.
- Treatment of this alcoholate in order to select specifics elements from the orange peels oil extracted during distillation.
- · Addition of neutral alcohol and mixing.
- Filtration on filter sheets or cartridges.
- · Packing in bottles or in drums.

5. DOSAGE

According to professional use or according to your distributor'indications.

6. MAXIMUM RECOMMENDED STORAGE TIME (internal standard of quality)

Conditions of storage	It is advisable to keep the product in its closed original container, away from light and at a temperature close to 15°C.		
	Maximum Recommended Storage Time:	Minimum guaranteed on receipt:	
- In the unopened 1 liter PET plastic bottle	24 months after date of bottling	6 months	
- In the unopened 5 liters PET plastic bottle	18 months after date of bottling	4 months	
- In the unopened 60 liters PEHD plastic drum	6 months after date of packing	2 months	
- In the unopened 1000 liters plastic container	6 months after date of packing	2 months	



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7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid	
Main taste	orange, typical of Cointreau	
Main smell	orange, typical of Cointreau	
Colour	colorless	
True alcoholic strength by volume (at 20°C in % volume)	$60,0 \pm 0,3$	
Specific gravity at 20°C (kg/litre)	0,9084 ± 0,0010	
Miscibility	soluble with alcohol, but poorly soluble with water (low solubility of the orange peels oil)	
Total acidity (in g as acetic acid/litre)	< 0,10 ± 0,01	
PH at 20°C	6,0 ± 0,6	
Dry extract (g/litre)	close to 0	
Viscosity 20°C in centipoises (m.Pa.s)	2,5 ± 0,3	
Maximum temperature for use	A rise in temperature leads to a loss of alcohol and flavour through evaporation	
Flash point (°C)	21,0 ± 2,5	

8. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

Not applicable (content in alcohol sufficient to guarantee the absence of any micro-organisms in the product).

9. NUTRITIONAL INFORMATION

Average Nutritional Values / 100 ml		
Energy	1373,3 kJ	
	331,5 kcal	
Fat (g)	0,0	
Carbohydrates (g) - in which sugars (g)	0,0 0,0	
Protein (g)	0,0	
Salt (g)	0,0	
Alcohol content (g / 100 ml)	47,3	

Convenient for the following diets: intolerancy to lactose, vegans, vegetarians, ovo-lacto vegetarians (consuming nothing but eggs and milk), coeliac disease (intolerancy to gluten), intolerancy to fruit with shells.

Alcohol content (g / 100 ml)

10. TOXICOLOGICAL DATA

101. HEAVY METALS	Levels	HEAVY METALS	Levels
Arsenic	< 3 mg/kg	Mercure	< 1 mg/kg
Lead	< 0,5 mg/kg	Cadmium	< 1 mg/kg



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102. RESIDUES OF PESTICIDES

Presence non detected

103. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

This product:

- is not a GMO
- does not consist of GMO
- is not produced from GMO
- does not contain ingredients (including additives and flavors) produced from GMO

And consequently, this product is not subject to declaration and/or labelling (EC regulations N° 1829/2003 and N° 1830/2003 and its amendments).

104. DIOXINES

Product not concerned (EC regulation N° 1881/2006 and its amendments).

105. TREATMENT BY IONIZATION

This product is not subject to treatment by ionization.

106. PRESENCE/ABSENCE OF ALLERGENS (consolidated EC regulation n° 1169/2011)

This product does not contain any of the following ingredients :

• Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof

- Crustaceans and products thereof
- · Eggs and products thereof
- · Fish and products thereof
- Peanuts and products thereof
- · Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond, hazelnut, walnut, cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof

- · Celery and products thereof
- · Mustard and products thereof
- \cdot Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as $\rm SO_2$
- · Lupin and products thereof
- Molluscs and products thereof

This product does not contain any other ingredients than those listed in point 3. of this technical sheet.

11. KOSHER STATUS

This product is KOSHER certified.

12. MISCELLANEOUS QUESTIONS

This product is elaborated and bottled in a site certified ISO 9001: 2015, ISO 22000: 2005, ISO 14001: 2015 and OHSAS 18001: 2007. This product is in compliance with the European regulations concerning in particular the risks analysis (H.A.C.C.P. method) and the traceability.

Issued in Saint-Barthélémy-d'Anjou, on 01/07/2019

Muriel GUELY R&D DIRECTOR

REMARK

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